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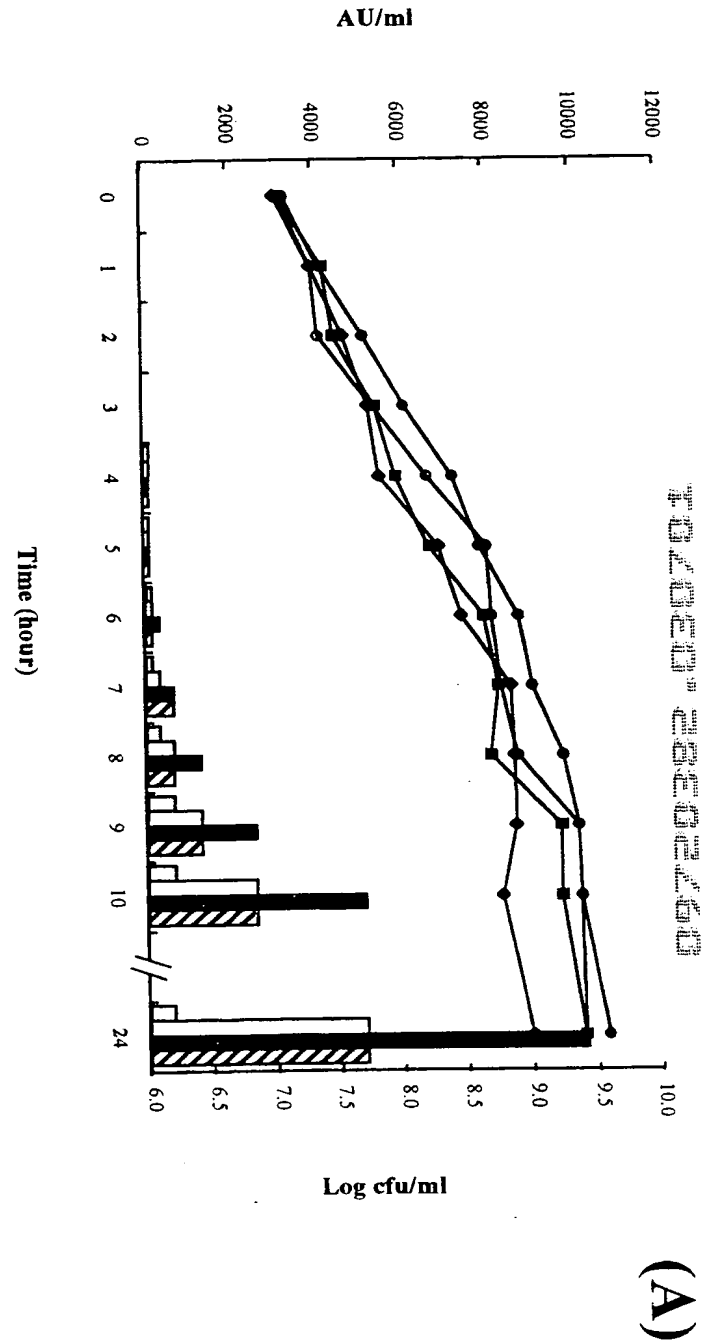
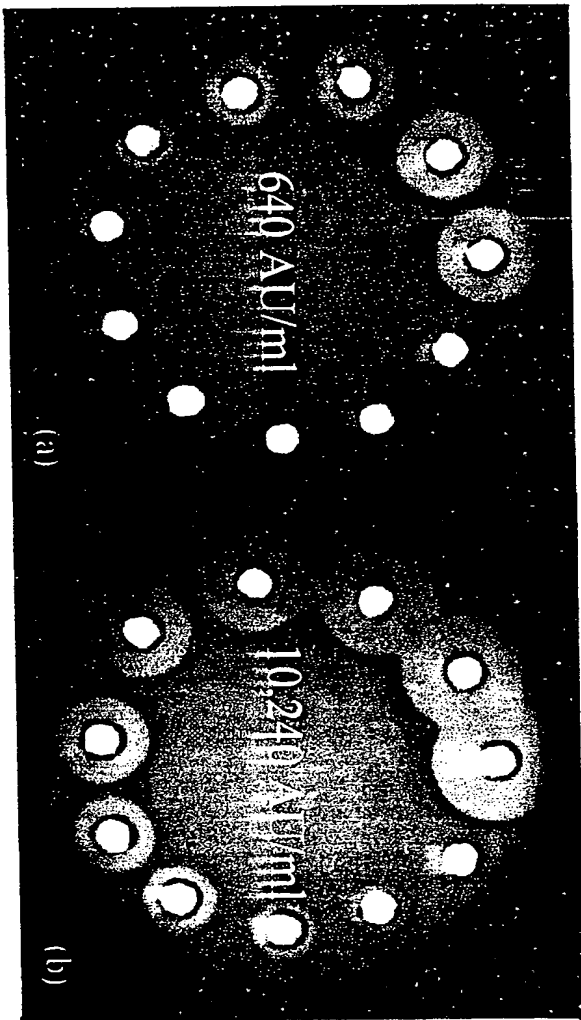


FIG. 1



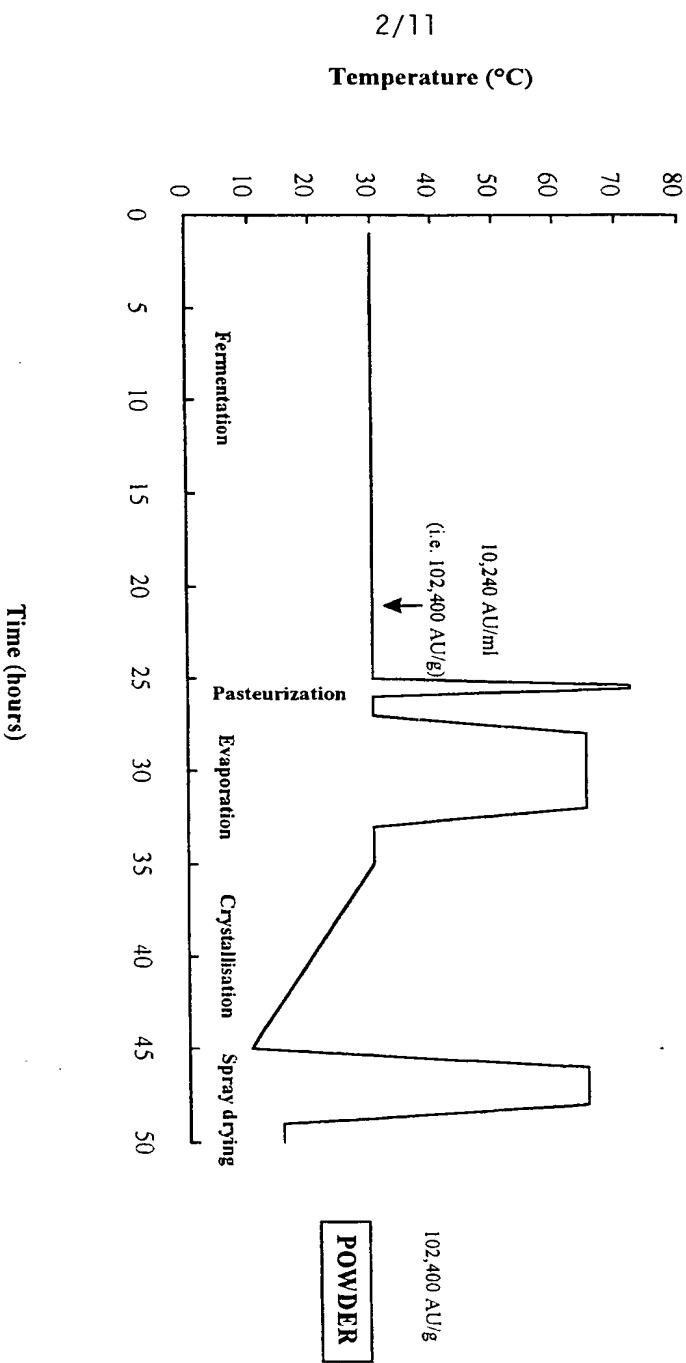


FIG. 2

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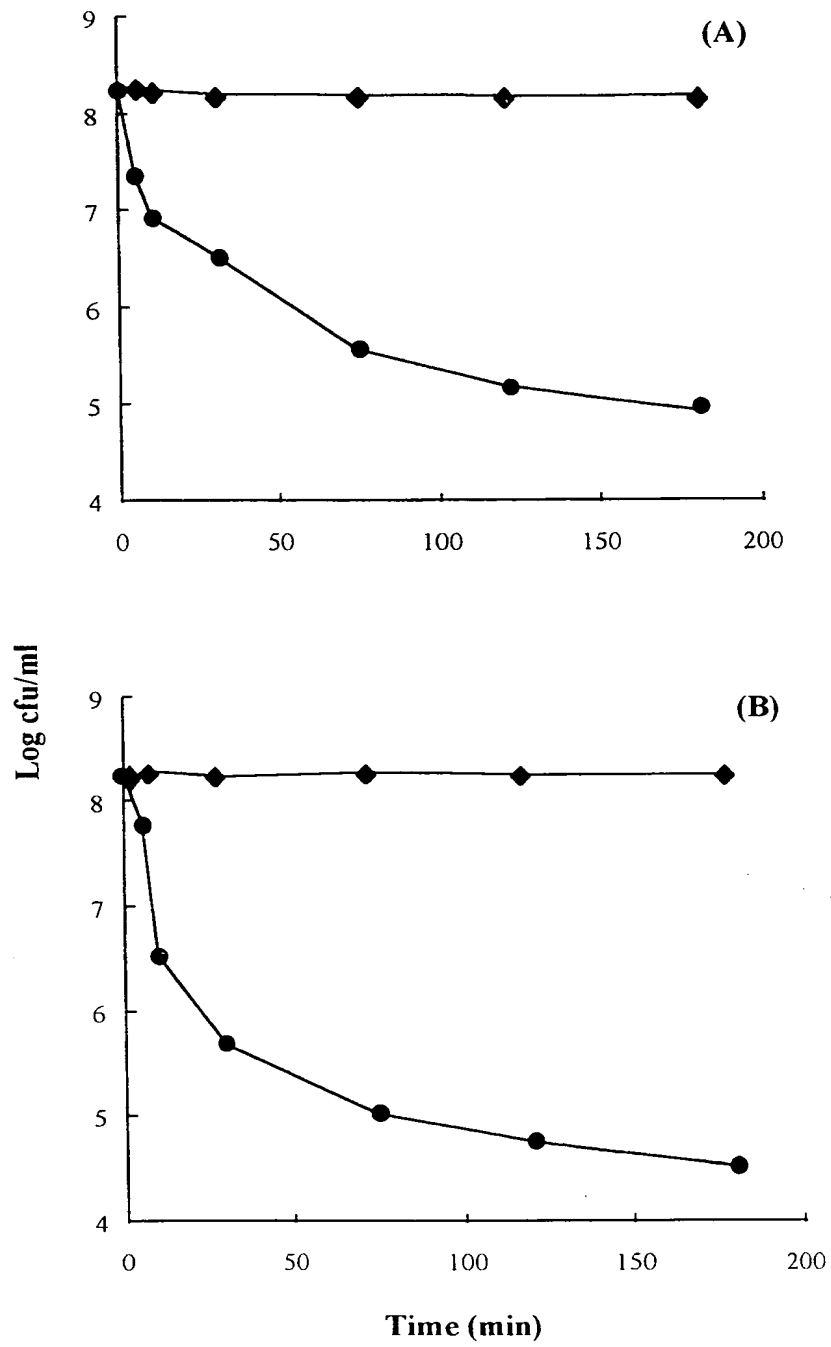


FIG. 3

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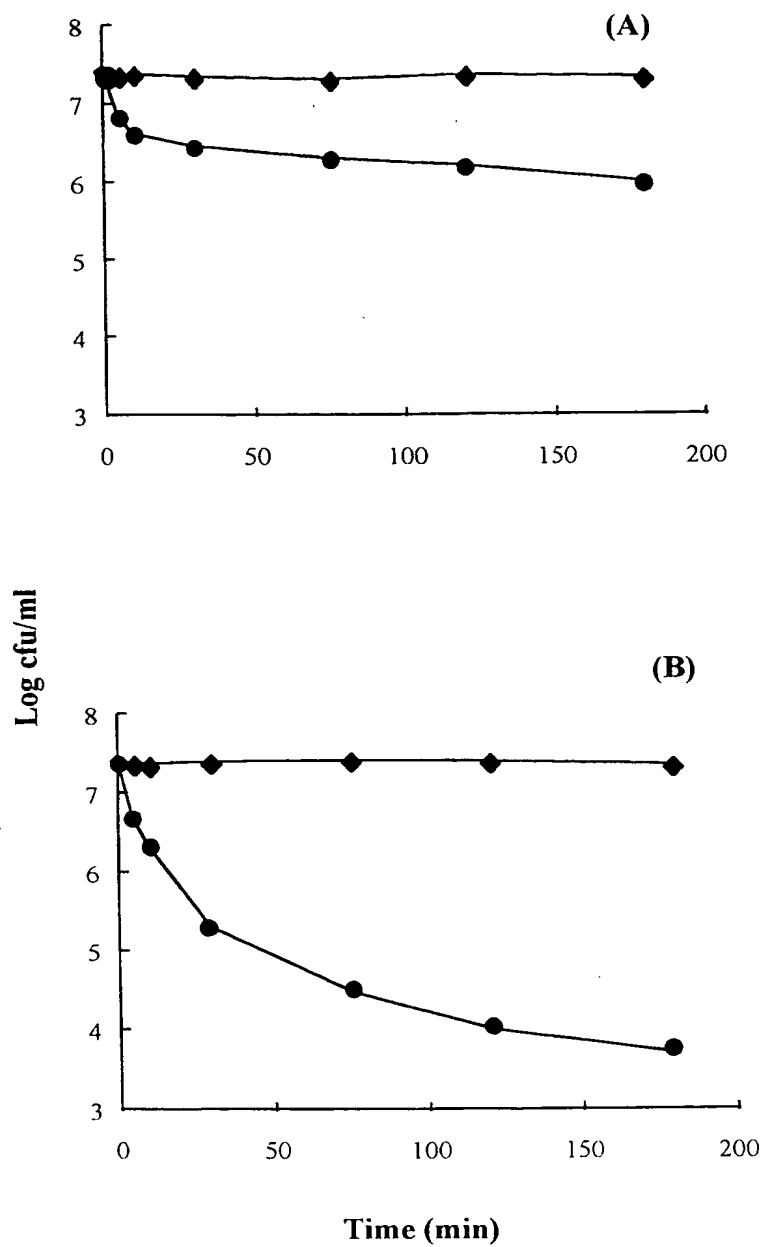


FIG. 4

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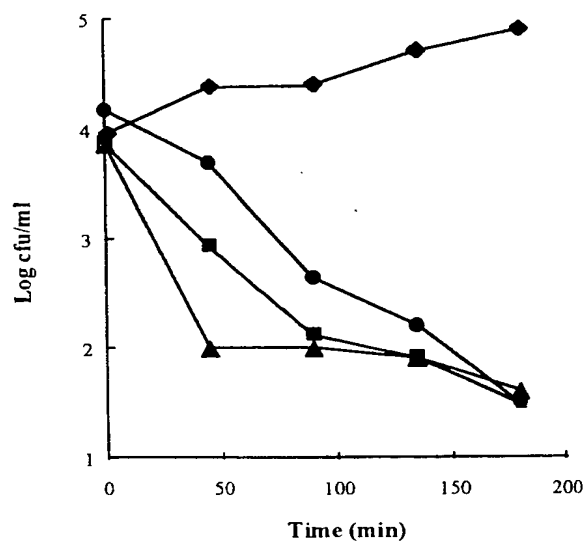
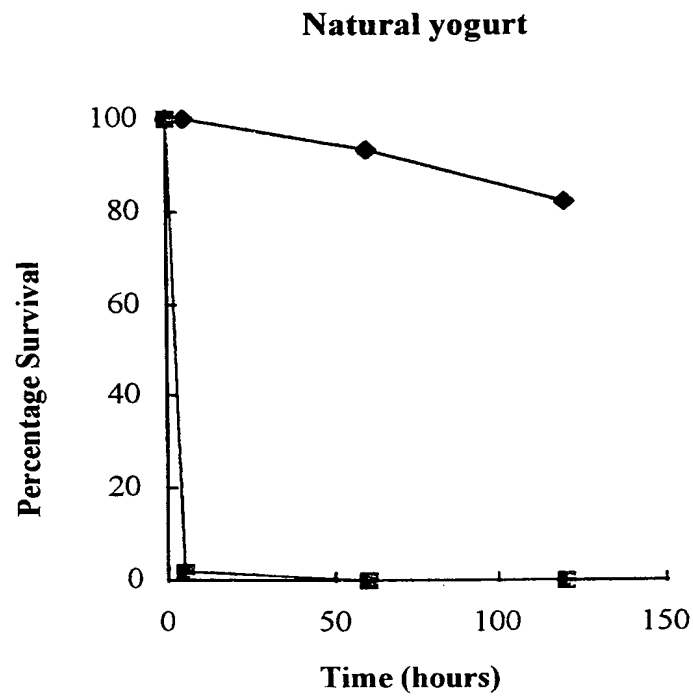


FIG. 5

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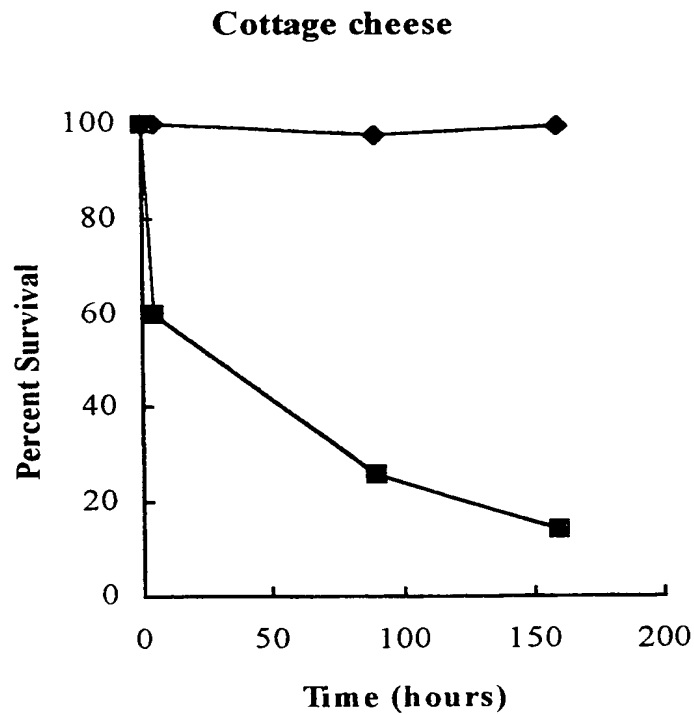


Effect of lacticin 3147 powder (10%) on the viability of *Listeria monocytogenes* Scott A in yogurt. (◆) no lacticin 3147 added, (■) 10% lacticin 3147 added.

The 10% here refers to 10g lacticin 3147 powder added to 90g yogurt.

FIG. 6

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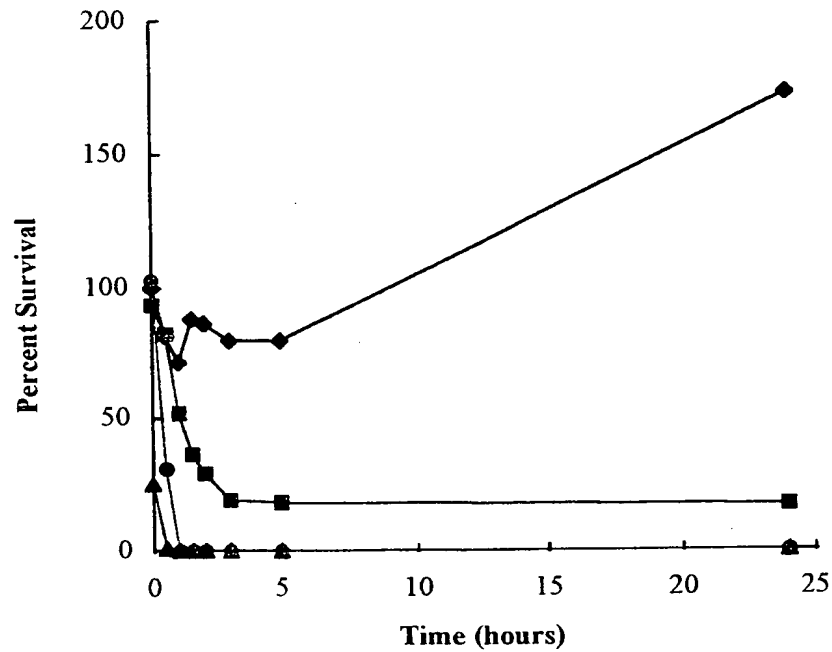


Effect of lacticin 3147 powder (10%) on the viability of *Listeria monocytogenes* Scott A in cottage cheese. (◆) no lacticin 3147 added, (■) 10% lacticin 3147 added.

The 10% here refers to 10g lacticin 3147 powder added to 90g cottage cheese.

FIG. 7

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Soup - *Bacillus cereus*

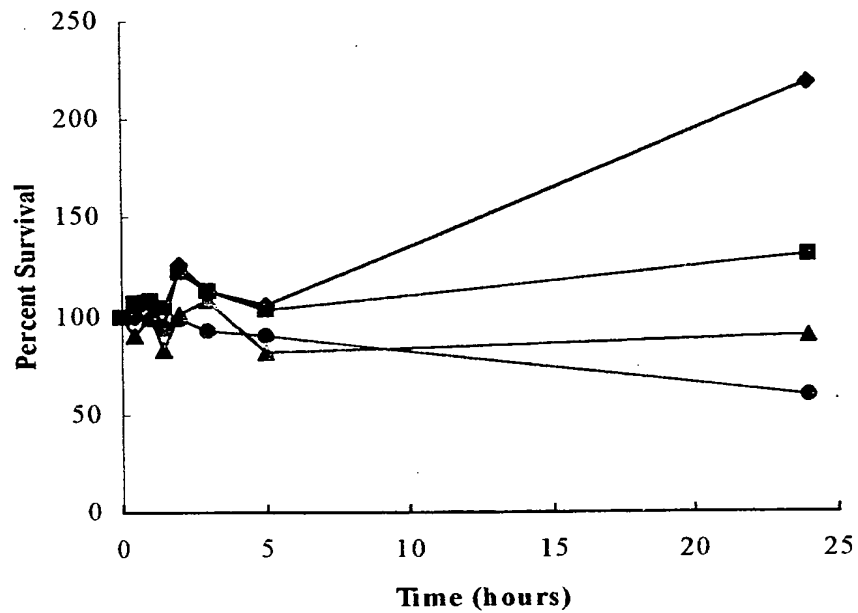
Effect of lacticin 3147 powder (10%) on the viability of *Bacillus cereus* in (packet) soup.

- (◆) no lacticin 3147 added,
- (■) 1% lacticin 3147 added
- (▲) 5% lacticin 3147 added
- (●) 10% lacticin 3147 added

The 1, 5, 10% here refers to 1, 5 or 10g lacticin 3147 powder added to 99, 95 or 90g packet soup powder, then reconstituted to the manufacturers instructions.

FIG. 8

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Soup - *L. monocytogenes* Scott A

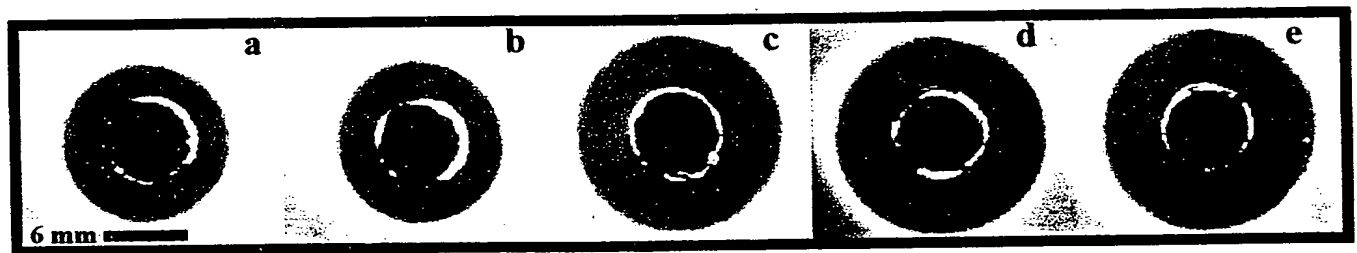
Effect of lacticin 3147 powder (10%) on the viability of *Listeria monocytogenes* ScottA in (packet) soup.

- (◆) no lacticin 3147 added,
- (■) 1% lacticin 3147 added
- (▲) 5% lacticin 3147 added
- (●) 10% lacticin 3147 added

The 1, 5, 10% here refers to 1, 5 or 10g lacticin 3147 powder added to 99, 95 or 90g packet soup powder, then reconstituted to the manufacturers instructions.

FIG. 9

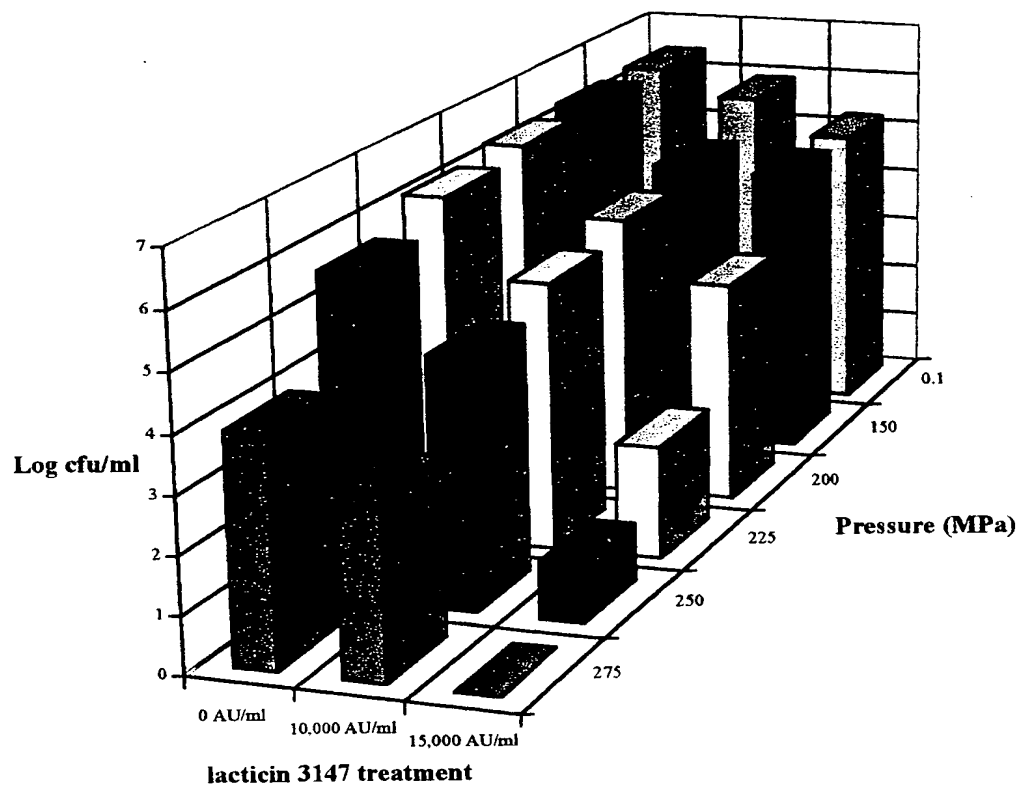
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The effect of increasing pressures on the activity of lacticin 3147,
(a) atmospheric pressure, (b) 200 MPa, (c) 400 MPa, (d) 600 MPa and (e) 800 MPa.

FIG. 10

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The effect of high pressure and lactacin 3147 on *L. innocua* DPC1770 viability.

FIG. 11